

SHELF-STABLE COOKIE AND BROWNIE BATTER - READY-TO-BAKE

ABSTRACT OF THE DISCLOSURE

A shelf stable dough or batter having a water activity no greater than about 0.85, a pH less than or equal to about 4.5 and the shelf-stable for at least three, preferably six months at ambient conditions. The shelf stability of the dough or batter is achieved without the use of special packaging, modified headspaces, and/or microbiologically effective amount of alcohols or polyols.